



Spicy Air Fryer Chicken Fajitas

Ingredients

- 27 g Maggi Air Fryer Fajita
- 400 g Chicken Breast
- 2 tablespoons Olive Oil
- 3 Tomato
- 200 g Mixed Leaf Salad
- 1 Red onion
- 2 tablespoons Maggi Chilli Sauce
- 200 g low fat Greek yoghurt
- 1 lemon
- 1 red chilli, finely sliced (optional)
- 30 g small handful fresh coriander leaves, chopped
- 8 smalls wraps or flatbreads

Instructions

1. Cut the chicken breast into thin strips. Prepare the chicken according to the Maggi Air Fryer Fajita pack.
2. Remove the wraps from the packaging and heat in a microwave or in a hot pan for a few seconds. Mix half the Maggi Chilli Sauce into the yogurt and drizzle a little over each wrap. Top with lettuce, tomato and onion slices and some of the warm chicken.
3. For a delicious twist - cut the lemon in half and brush with a little oil, griddle or grill for a few minutes until browned - squeeze over your finished wraps for an extra burst of flavour!

Nutrition

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|---------------------|-------------|
| Carbohydrate | 47.77 g |
| Energy | 460.63 kcal |
| Fat | 15.49 g |
| Fibre | 4.17 g |
| Protein | 32.3 g |
| of which: saturates | 2.88 g |
| Sodium | 1040.55 mg |
| of which: sugars | 12.42 g |

15 Minutes

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